

What is claimed is:

1. A multilevel batch fryer for fast, consistent Chinese cooking, comprising:
 - a vat containing a volume of hot oil;
 - a drive mechanism including a guide bracket connected to one side of the vatwherein the guide bracket runs perpendicular to a plane of a surface of the volume of hot oil;
 - a food compartment connected to the drive mechanism and supported by the guide bracket;
 - a plurality of food containers mounted in the food compartment each positioned at a different level within the food compartment; and
 - a motor connected to the food compartment.
2. The apparatus according to claim 1, further including a circulation line connected to the vat.
3. The apparatus according to claim 2, further including a filter connected to the circulation line.
4. The apparatus according to claim 2, further including a pump connected to the circulation line.
5. The apparatus according to claim 2, further including a heater connected to the circulation line.

6. The apparatus according to claim 2, further including a filter, a pump and a heater connected to the circulation line.
7. The apparatus according to claim 1 wherein the plurality of food containers comprise a plurality of food baskets.
8. The apparatus according to claim 1, further including a drive shaft attached to the motor at one end and attached to the food compartment at the other end.
9. A method for fast, consistent Chinese cooking, comprising the steps of:
 - Starting a food compartment at a position outside of a vat of hot oil;
 - Accessing a plurality of food containers and inserting food product into different food containers;
 - closing the plurality of food containers at different levels in the food compartment;
 - descending the food compartment into the vat of hot oil until at least a lower basket is submerged in the hot oil;
 - raising the food compartment out of the hot oil once a frying time has expired; and
 - moving the food compartment to remove the oil.
10. The method according to claim 9, wherein said step of moving the food compartment comprises spinning the food compartment.

11. The method according to claim 9, further including moving the food compartment while submerged in the hot oil.

12. The method according to claim 11, wherein said step of moving the food compartment while submerged in the hot oil comprises agitating the food compartment.

13. The method according to claim 9, further including:

further descending the food compartment into the vat of hot oil until at least a second basket is submerged in the hot oil.

14. The method according to claim 13, further including:

further descending the food compartment into the vat of hot oil until at least a third basket is submerged in the hot oil.

15. The method according to claim 9, wherein said raising step comprising raising at least one food compartment out of the hot oil while at least one other food compartment remains submerged in the hot oil; maintaining this position for a second frying time; and then raising the other food compartment out of the hot oil.